

# Pasta at Home with Chef Michel Nop

O&B is excited to launch a series of virtual pasta-making experiences led by Buffo's Chef de Cuisine Michel Nop. Invite your team to get rolling with our Gnocchi 101 class, or layer on the fun with Nonna's Lasagna class!



## Gnocchi 101

### Ricotta Gnocchi in Brown Butter Sage Sauce with Pine Nuts and Orange

Join Executive Chef Michel Nop for an interactive Zoom lesson in traditional gnocchi-making techniques. Chef will guide your team through the making of fresh ricotta gnocchi. Learn how to mix, form and cook the gnocchi dough, and prepare it with a simple, yet flavourful and aromatic brown butter sage sauce, with pine nuts and orange.

Each virtual class comes with the menu kit that serves two, and includes:

- All ingredients
- Choice of Zonin 'Ventiterre' Pinot Grigio or Zonin 'Ventiterre' Chianti
- Live chef demo via Zoom
- Home delivery

To get the most out of this experience, we recommend having your team go through the live demonstration with Chef, asking any questions they may have as he moves along, before recreating the dish at home. Then hop on a Zoom call with the rest of the team, raise a glass to a job well done, and enjoy your meal together!

**\$105 + GST per kit including delivery\*.**

Virtual demonstration also available without food. Ask us for details!



## Lasagna 101

### Learn to Layer like Nonna

This virtual experience includes everything you need to make Parcheggio's coveted lasagna from the comfort of home! Enter Chef's Zoom kitchen for a live, interactive demonstration with Chef Michel Nop, where he'll teach you how to make the perfect pasta dough, roll out the sheets, and guide you through making the meat ragu.

Each virtual class comes with the menu kit that serves two, and includes:

- All ingredients, including pre-made lasagna noodles
- Choice of Zonin 'Ventiterre' Pinot Grigio or Zonin 'Ventiterre' Chianti
- Live chef demo via Zoom
- Home delivery

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### Need to Know

Delivery: Our pasta class kits are available for delivery in Calgary.

\*There is a 5 guest minimum per class.

Make contact today!  
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